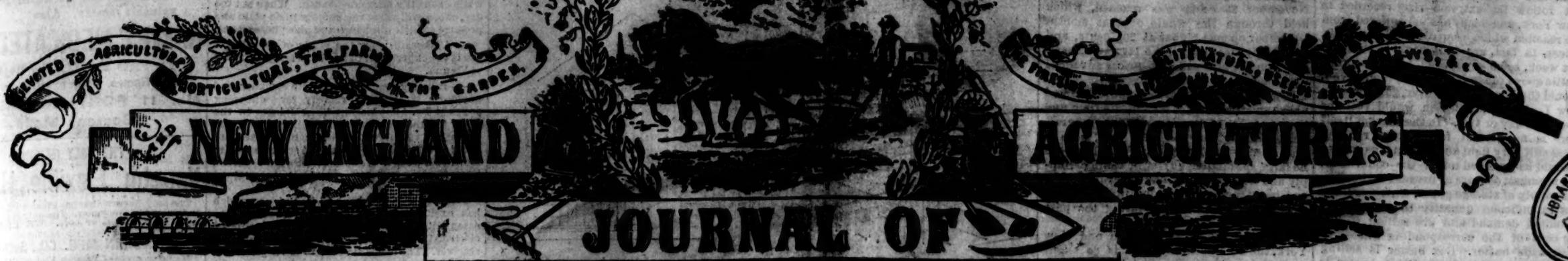


MASSACHUSETTS PLOUGHMAN



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Forest Planting for Profit.

Mr. Theodore F. Borst, consulting forest engineer of Boston, was the speaker before the Massachusetts Horticultural Society, Jan. 21. The subject of "Forest Planting for Profit in Massachusetts" was fully treated.

It is a matter of common knowledge that prices of all forest products, especially wood of the better kinds, has been very rapidly rising, and as these advanced prices are occasioned by a scarcity of desirable timber there is no reason to believe that prices will ever be lower; in fact, everything points toward much higher prices in the future.

GOOD LOCATIONS.

There are many thousands of acres of land in New England that are absolutely waste. Much of this land is either unfit or unnecessary for agricultural purposes. Everywhere we note abandoned, brushy, worn-out pastures, impoverished plow-lands, deforested tops of ridges, steep, rocky hillsides, poor, loose, sandy soil, old corners too expensive to plow and cultivate; yet many of these waste lands could at small expense be made to yield valuable timber crops.

HOW MUCH PER ACRE.

In discussing how many trees to plant, the size of plants to use and the spacing between the trees, it was shown how very dependent the answer to these questions is on the nature of the land to be forested. It was shown that upon areas where more or less voluntary tree growth exists the supplementary planting necessary to fill the open places was very quickly and cheaply done, sometimes costing as low as \$4 or \$5 per acre, using white pine trees for this purpose. Where the entire area must be planted the trees are set about 52 feet apart, requiring 1743 trees per acre, and may cost from \$7 to \$15 per acre. The size of plants needed determines much the cost of the plantation. The size needed is very dependent upon the conditions and the nature of growth covering the land. Brushy, blueberry and sweet fern land require, for instance, the use of three-year-old transplanted stock, while open, exhausted pasture lands can frequently be planted with two-year-old seedlings. Where conditions permit the use of chestnuts, acorns or hickory nuts, the cost of planting per acre may be only \$3 or \$4. Some eighteen thousand acres of waste land have already been artificially forested in this State. A few of such areas have recently been lumbered at a net profit of over six per cent, on the entire investment. If the planting which was done forty, fifty and sixty years ago has proved profitable certainly the planting we would do today which would come into the market forty, fifty and sixty years hence must prove even more profitable, especially as there is every indication that timber prices will double or perhaps triple themselves before that time.

ONE DIFFICULTY.

In the way of the general tree planting is that proper trees for forest planting are not readily obtainable at sufficiently low prices. For small plantings it may be advisable to transplant small seedlings, say from six to twelve inches high from open pastures, but usually for plantations larger than five or six acres, the additional cost for labor, etc., necessary to collect and plant such stock is not compensated for. Also the success of such planting is often not encouraging.

THE INCOME.

Uncured for white pine forest in Massachusetts may produce in sixty years about thirty thousand feet of timber, B. M., while under forestry treatment the European firs show that fifty thousand feet can readily be produced on one acre during the same period of time. White pine plantations have been figured to yield a net annual return of \$1.15 per acre, paid at the expiration of forty years, in addition to four per cent compound interest on the money invested. Under a different calculation, using all costs, it is estimated a return of about \$1.25 per acre per year for forty years from the time of planting to the time of cutting is obtainable. This estimate is corroborated by actual experience. These returns are certainly very satisfactory, considering the fact that it is secured from land which is

almost useless for any other purpose and which without a timber crop, would be a source of constant expense in taxes. A timber crop not only gives a return on the money invested, but it makes productive the capital locked up in the land. These returns are figured on the yield obtainable without pruning, thinning, etc. If forestry treatment is given the returns should be higher. Again, these profits are figured on prices of stumpage prevailing today. The future profits will be higher in proportion to the advance in stumpage values. One great advantage of tree culture is that the farmer and his regular labor can be readily taught to do the work and that very little attention save protection is needed after the crop is once started.

A New Grange at Ohio University.

Jan. 9 Miss Mary E. Lee organized a grange at the Ohio State University, members Faculty Agriculture, State Librarian Galbreath and wife, Director Weather Bureau Smith and wife, Chief Inspector of Orchards and Nurseries Burgess and wife and A. D. Cokerly constituting the membership. State Master Derthick and the executive

of the Australian fruit crop during the last five years was nearly \$9,760,000. Sales of land for fruit cultivation is rapidly increasing, and there is a good local demand for all the choicer kinds at remunerative prices. The export trade is yet in its infancy, but considering that in Australia the seasons are reversed, and that all the leading British and American summer fruit, such as cherries and strawberries, are most plentiful from November to February, there should be a large overseas market for them. The most successful growers are orchardists who have had some previous experience of the industry in other countries, and are familiar with the proper conditions of cultivation. To such men the Commonwealth is a country of great possibilities.

Shady, N. S. W.

Selling is Half the Crop.

It makes me tired to hear farmers say there is no sale for their produce, when they don't even let any one know that they have some commodities for sale. Last summer I visited neighbor S. I noticed he had a few trees of summer Rambo apples at fine

display of an egg of meat," asserted the speaker. "We used to learn to appreciate the commonplace. This is an age of superlatives. New things follow one another so rapidly that we take novelty as a matter of course. We are burdened with riches and this is an age of superlatives. We must return to the old commonplace and familiar things and extract new delight. Even the commonplace may become the superlative and the simple and natural things will satisfy best. As a relief to the exciting and exacting occupations of today, we need to return to nature in moments of leisure, which are so few, and get relief from the common things, the snow, the plants, the running brooks and the landscape."

JOHN PLUMMER.

"Even the books of nature often tend to exaggeration, but I would plead for a natural first-hand knowledge of out-of-doors. In the office our taste has become so perverted that we cannot appreciate nature readily. Nature has not enough excitement, not enough dash and so. Even in nature we are inclined to pick out the unusual and the magnify and galvanize it, as

and half-fat stock thrown on the market, the average valuation of cattle for the year shows about \$1 per head increase. The falling off in the demand for mutton above referred to, due mainly to seasonal agitation during the strike, pertained more largely to the cheaper grades, and the cattle mostly affected by it were the thin, common classes having the lighter weight and smaller value per one hundred pounds.

Receipts of hogs for 1904 show a decrease

in number, the shortage being 57,177 head or about 12 per cent, also a decrease of six pounds per head in average weight, as compared with 1903. The total decrease equals about sixty three million pounds of pork, or the equivalent of 255,000 hogs. The strike was responsible for the shortage in number, and scarcity of corn explains the shrinkage in weight.

The year 1904 was a prosperous one for sheep men.

The strong demand for wool and the equally strong demand for mutton, together made sheep values and prospects so satisfactory that a strong demand for feeders was inevitable. In fact, the feeder demand of 1904 was insatiable, and the

plans we modified or threw them over entirely, by reason of the persistence these creatures have of maintaining just their own individualities. This once promising calf does not mature into the heiferhood we hoped. This other one, from which we expected little, develops into the pet we take to the fair. Some grow to be nervous and restive, jostling their neighbors and disquieting their owners. Some are as docile as kittens and meek as lambs. This one always heads the procession; that one waits to be the tail of it. Some convert their food into milk, and so live to ripe years; others tend to fatten, and hurry themselves to the shambles. Gentle and amiable qualities characterize some, others are always at cross purposes and we never like them.

To mortals a bit, two things are apparent.

The farmer, tired and weary, he often is by the actions of his cattle, may reflect that, like his children, cows are to be treated as individuals, not as a herd. This bit of philosophy, while not a cure for his impatience, may at least be a salve for it, in that he will let reason displace passion in his treatment. One other thing cries to heaven for redress. Anathema upon the more commercialist who talks of cows only as so many machines from which business can be extracted in proportion as you fire the boilers and oil the bearings. Stuff in the grain, say they, the more highly concentrated the better. Do it early and late. Give the creatures only a week or two of rest between times. Push them. No matter if they become prematurely old in two or three years. Milk, milk, dollars, dollars—that's the cry. Make them pay big dividends quick, then let them go at any price and buy others. It is well that a cow should do her best for her owner, but the best is to be interpreted rationally and humanely and not commercially only. Who boasts of the unusual work a horse can do? Why should farmers boast of the extra hundreds of pounds of butter a cow will produce? Is it not a fact that this high pressure of production shortens the cow's life and often brings on disease and suffering long before death relieves her?

Business on the farm is an excellent article of faith; sentiment ought also to be cherished, giving to the material life that which makes it worth the living.

GEORGE A. SMITH.

Vermont.

Farm Freight on Trolley Roads.

One of the greatest possibilities of the interurban road lies in the development of freight traffic. It is well fitted for the transfer of farm produce and supplies for farmers and for carrying package merchandise, and it can often give great convenience for delivery and for the possibility of handling freight economically, especially in small cities.

The Chicago, Harvard and Lake Geneva Railway has not only a large freight traffic of its own, but carries on an interchange of business with steam roads to a greater extent, perhaps, than any other electric road in the United States. Its Southern terminus is at Harvard, on the Chicago and Northwestern Railway, and at Walworth, eight and a half miles north of this place, the road crosses the Chicago, Milwaukee and St. Paul Railway, thence running two miles northeast to Lake Geneva, one of Wisconsin's most popular summer resorts. One-third of the business of the road is in hauling freight. Freight cars from the railroads are hauled to sidings on the electric road at a flat rate of \$5 per car, and piece freight is transported on a one-rate plan between any two points on the road for five cents per hundred pounds, no package being handled for less than ten cents. A freight motor car with a crew of two men carries package freight and hauls from one to four steam-road freight cars. There are six freight sidings along the road, not including the company's yards.

Live Stock Shipments are an important

part of the business. In summer refrigerated cars are run twice a week over the Chicago and Northwestern Railway for the benefit of creameries situated on the electric road, and last winter three thousand tons of ice were hauled from Lake Geneva for local use along the line. The company receives \$200 per year for hauling mail two trips daily each way. Passenger tickets are sold by the electric road to points on the steam roads, and baggage is carried free. The power house is located at Murray, and contains two generators of five hundred kilowatts each. The equipment consists of two motor cars and six trail cars. The maximum speed is forty-five miles per hour.

Do Foxes Destroy Game Birds?

The game-bird situation in Massachusetts is very serious at present, especially with regard to quail and partridge and everything possible must be done for their better protection.

We would like to have the opinion of

every sportsman in Massachusetts, based upon actual experience or personal observation, as to the fox as a destroyer of game birds, and any information on this subject will be greatly appreciated.—Massachusetts Fish and Game Protective Association, H. H. Kimball, secretary, 216 Washington street, Boston, Mass.

Among the Farmers.

Raising and feeding poultry is a business in which some make a great success, while others make a total failure of it. "Learn to walk before trying to run" is true of poultry raising.—L. A. R. Kent County, N. I.

committee of Ohio State Grange were present

at the organization, as were Senator Dunlap and E. A. Peters.

Why was the grange organized? Why did people already overwhelmed with work find time for this new call? Why should the State Librarian and wife come into this new organization? If you knew them as I do you would not ask the question. It is a spirit of helpfulness that is a prominent characteristic. A desire to get as close to farm people as possible and this was one of the means of increasing usefulness. I hope to tell you more of the work in a subsequent article. All that I can do now is to introduce to you the new grange and wish them God speed in their noble work.

M. E. Lutz.

Australian Fruit Production.

It is doubtful whether there exists outside the Commonwealth any adequate idea of the immense fruit-growing capabilities of the various Australian States. In Europe, America and elsewhere the name of the island-continent is generally associated with gold and pastoral produce—certainly not with fruits or flowers, although the profuse luxuriance and abundance of such constitutes one of its most characteristic features. Nearly the whole of the best fruits of the Old World have become acclimatized, and with such success that during favorable seasons they are obtained in enormous quantities, frequently of exceptional size and flavor; yet, although the soil and climate of large areas in each of the States are so admirably adapted for fruit-growing, the industry remains very imperfectly developed, partly by reason of a lack of care and skill on the part of the growers, and partly by reason of deficient means of rapid transit at reasonable rates from the more distant orchards to the principal markets. In 1903 the area under orchards and gardens in Australia was 175,593 acres, as follows: Victoria, 55,415 acres; New South Wales, 55,847 acres; South Australia, 25,593 acres; Tasmania, 14,509 acres; Queensland, 13,525 acres; Western Australia, 6700 acres. According to the New South Wales Government Statistics, the average annual value

as they grow, going to waste. I asked him why he did not sell them. "No one wants them," he replied. I told him such apples were in big demand in York at more than \$1 per bushel. "Well, John," he said, speaking to his son, "I guess you will have to take them down and sell them, and you will have half the money." So John put the apples nicely on straw in the wagon box and covered them all up with blankets and started to York to sell the apples. He drove up town about a mile, these apples nicely covered up all the time, expecting, no doubt, that some telegraphist or mind-reader would divine what he had, come out on the street, stop him and buy apples, but he was not so fortunate. By mere accident, a grocer discovered that he had apples, and on sight bought them all at about half what he could have sold them for had he only let people know that he had apples for sale. Think of a merchant closing all his shop windows, taking down his sign and absolutely lost all advertising, how much business do you suppose he would do?—L. W. Lighty, East Berlin, Pa.

Dr. Bailey on Country Life.

The increased attention which is being given to country life is well evidenced by the fact that Dr. L. H. Bailey, president of Cornell College of Agriculture, has been invited to give a course of four lectures before the Twentieth Century Club of Boston. Dr. Bailey's first lecture, given Jan. 7, alluded to the attitude necessary to appreciate nature and country surroundings.

One should thoroughly master some natural science in order to get a point of view and avoid mistakes. Natural history, geology or botany would enable one to take an intelligent interest in some class of details of natural surroundings. Education would help to appreciation of natural beauty, but as the farmer advised his son, "one should be carefully not to get more education than your intelligence can stand." Dr. Bailey had been recommended to call the students together twice a month and had read them poetry. He found it a mistake to suggest that young men from the farms could not appreciate poetry. "They are not full of

illustrated in many of our so-called 'nature books.' For amusement we look to some thin and flowery trumpery on the stage. For these reasons we need all the more the relief of commonplace nature, the still, small voice of the field. We need nature writers who will portray true and average conditions and show the commonplace so clearly and truly that the reader will go out and see for himself. To overexaggerate people, country life may seem slow and dull, but this slowness and dullness may be the saving strength of the nation and may be all the more effective because slow."

"Of one of the first references I would make in the attitude toward nature is to stop growing at the weather. No other endeavor is so useless. We may grow and grow continually, but still the result is the same, we have the weather. The same effort directed in other channels would have advanced civilization to a considerable extent. I have lived in some of the most changeable climates, including that of Boston, but have never yet found weather that was really bad. Bad weather is chiefly a form of being afraid of spoiling our clothes. Fancy clothing is one of the greatest obstacles to the real study of nature. I never wish to live in a fashionable climate that isn't spunk and life enough to get up a storm. Let us be men enough to face the weather and poets enough to enjoy it."

The Live Stock Situation.

Choice cattle were in strong demand nearly all the year, and top prices at Chicago rose from \$5.35 in January to \$7.25 and \$7.25 in November and December, respectively. Short-fed and poorly bred cattle, on the other hand, sold relatively low, so that for the entire cattle market in a general way prices averaged about the same as in 1903. Native steers of 1500 to 1600 pounds averaged, and 1300 to 1500 pounds averaged, constituting the two leading classes of cattle on the market and possessing the greater weight and higher value per one hundred pounds, sold for an average increase of about 20 cents per one hundred pounds, so that notwithstanding the large proportion of this, poorly bred

number of sheep and lambs shipped out of

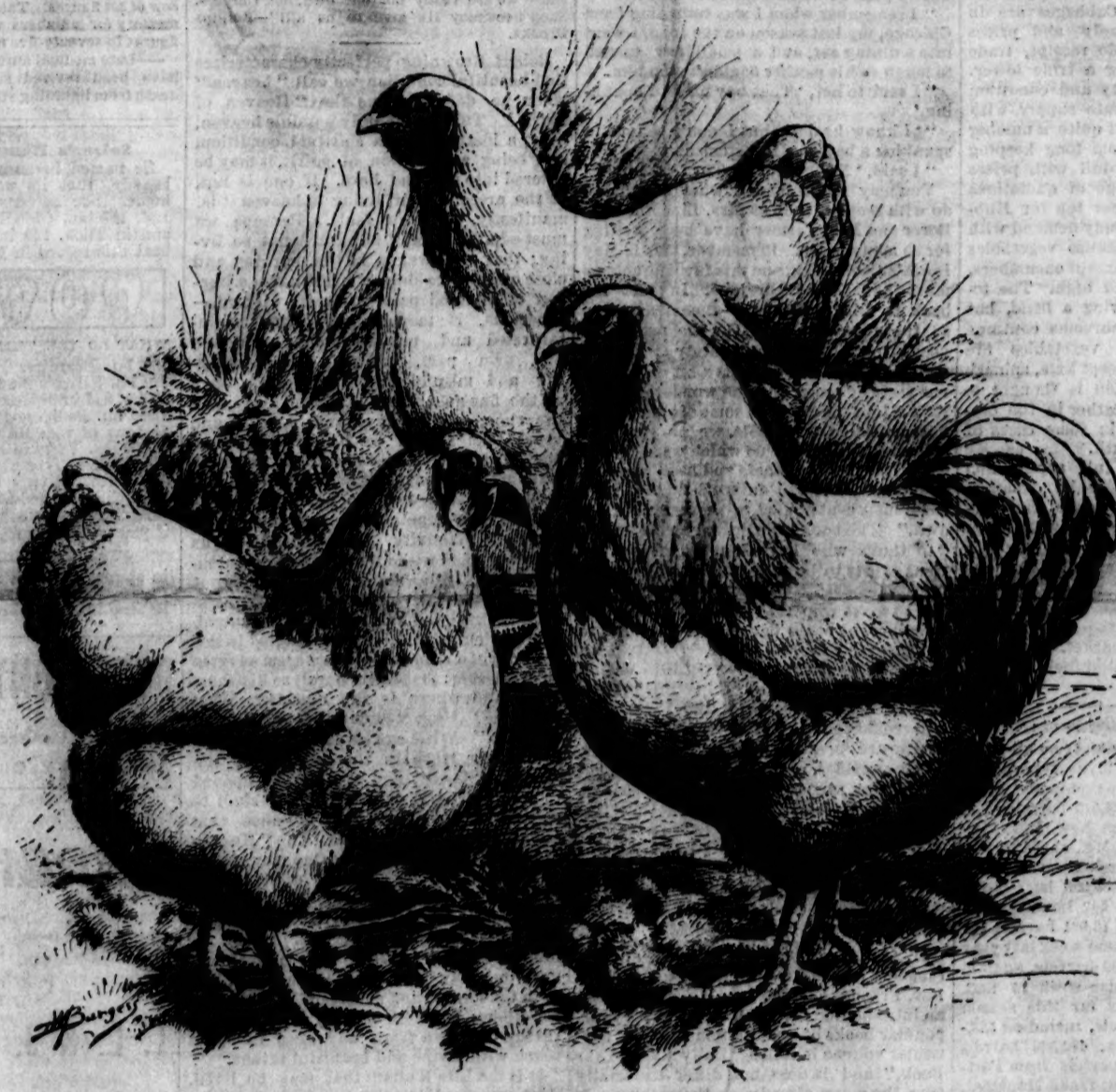
Chicago to feed lots was limited only by expansion of the supply. Had it been possible to fill all the orders in the hands of Commission men, it is probable that double the number of thin range sheep and lambs available would have been absorbed. The total year's shipment of sheep was the largest on record.

Cow Nature a Puzzle.

The observing farmer among his flocks and herds cannot be otherwise than a cultivated man. Of course, if he is wanting in discernment and reflection, he will see nothing—no more than did the old woman who, on her first and only railroad trip, "was nothing but trouble, and they were all going the wrong way." Animal life in its lower forms affords an ample opportunity for study of every-day science as does the life of man.

Consider a moment the daily experience of farmers among their herds. About now or later is birth time in the stable. Does the farmer calculate upon the outcome of cow motherhood? As well predict the character of motherhood in the household. Each mother for herself and not another will nurse her calf, and the calf, too, will always remain, just like all the rest of us animals. Mother may display great affection and solicitude for her offspring. Really, in the nearby pen, seems to take no heed of her. Mother's followings resound to the rafters, and her stork-like well high demonstrates the whole stable. Beasts utter no sound and quietly munches her cud as though nothing unusual had occurred.

Then the calves. Beforehand we thought this of Mother and that of Beasts, but the actual scenes all our conjectures. One is a plump little dumpling, agile as a squirrel and quick to discover the source and means of nourishment. Another is a bit awkward, bony lump of a thing, slow of motion and dull of discernment. Follow these calves from craning time onward. How unlike each other in looks, in manner, in temper, and how persistent the type. We planned this or that of them, Our



A WINNING TRIO. Awarded first prize for White Wyandottes at the Indianapolis poultry show. Shown by Theo. Ambrosius, Collinsville, Ind.

Poultry.

History of the Fluffs.

We have record of a few small flocks of fowls owned in northern Ohio as long ago as 1875 which were known as Japanese fowls and were entirely distinct from the Japanese Silkies now so well known. They were white, had a very heavy coat of fluffy or downy plumage, clean, yellow legs, single combs; were very hardy and vigorous and better layers than any of the dunghill fowls in the neighborhood. They were also unusually fine for the table as their flesh was fine grained and tender and old hens were as easily fried and as delicious as chicks. The peculiar formation of their feathers rendered them unable to fly and they were very pugnacious although almost devoid of spurs.

After diligent search we are unable to learn any facts as to the origin of these Japanese fowls and as they were not owned by the kind of fanciers who now make poultry raising and breeding a science, they were allowed to become contaminated by impure blood and soon lost nearly all their distinguishing characteristics and were in a fair way to pass into oblivion when a few specimens fell into the hands of a true fancier and scientific breeder who at once began the task of rescuing them from their fallen state.

These specimens possessed few of the distinguishing features of their ancestors, but were chiefly noticeable on account of their fluffy plumage. They had been contaminated by the admixture of other blood until they were of no particular color, had feathered shanks and were of no fixed type. From these few birds a large number were raised and separated into two pens, the lighter ones together and the darker ones in another pen. This process was continued each year until from one pen were produced pure white specimens and from the other, black ones.

In the meantime the characteristics which now make these fowls so valuable were being fixed by careful selection and selection mating, and the clean, yellow legs, upright, single comb, red ear lobes, the size, shape, carriage, beak and eyes, were all brought up to a high and uniform standard. The peculiar and valuable features of the plumage were also carefully improved and fixed, all specimens showing any perfectly webbed feathers being excluded from the breeding pens.

Owing to the popular demand for buff fowls some White Fluffs were crossed upon one of the best strains of a general purpose variety of that color, and in a few years a very satisfactory strain of buff or Golden Fluffs was established, although the Fluff plumage was much more easily secured in this cross than the proper even color. The Black Fluffs present the same difficulties to the breeder as do all the black varieties in which the yellow leg is required, but will even now produce as many standard birds as most of the varieties now in the Standard which require the yellow leg with black plumage and dark undercolor.

The White Fluffs have been brought to the greatest degree of perfection, and are now producing between ninety and ninety-five per cent of specimens possessing the requirements of their standard as adopted by The National Fluff Club. The pugnacity shown by their ancestors has been bred out, and they are now the most docile and easily handled fowls known and are easily taught to eat from the hand by their attendant. As they cannot fly, the height of fence necessary to confine them need not be more than three feet, and they are never found roosting in trees and other inaccessible places.

The peculiar fluffiness of their plumage from which they derive their name is due to the absence in most parts of the body of the quill of the feather and the multitude of fine, downy filaments into which the feather divides immediately after emerging from the skin. This gives the fowl the appearance of being clothed with wool or fleece and is very much thicker and more abundant than the feathery covering of any other breed and of course warmer. Theoretically this warmer coat would make them better winter layers as they would be less susceptible to cold, and here, for one, theory and practice are in accord, for the Fluffs have proven themselves to be extraordinarily good cold-weather layers.

In bringing these fowls to their present degree of perfection the following requirements have been kept constantly in mind and their sun must certainly make the Fluffs a valuable and popular addition to the present list of really good general purpose fowls:

They cannot fly, hence are docile, easily confined and make good mothers. They are more warmly clothed than other fowls, hence better winter layers. Hardly, quick growers, not subject to the diseases of long bred varieties. Flesh is fine grained, light in color and very tender. Clean, yellow legs. Larger than Leghorns, smaller than Asiatics. Safe setters, not persistent. Beautiful enough to satisfy all; pure white, jet black or golden buff.

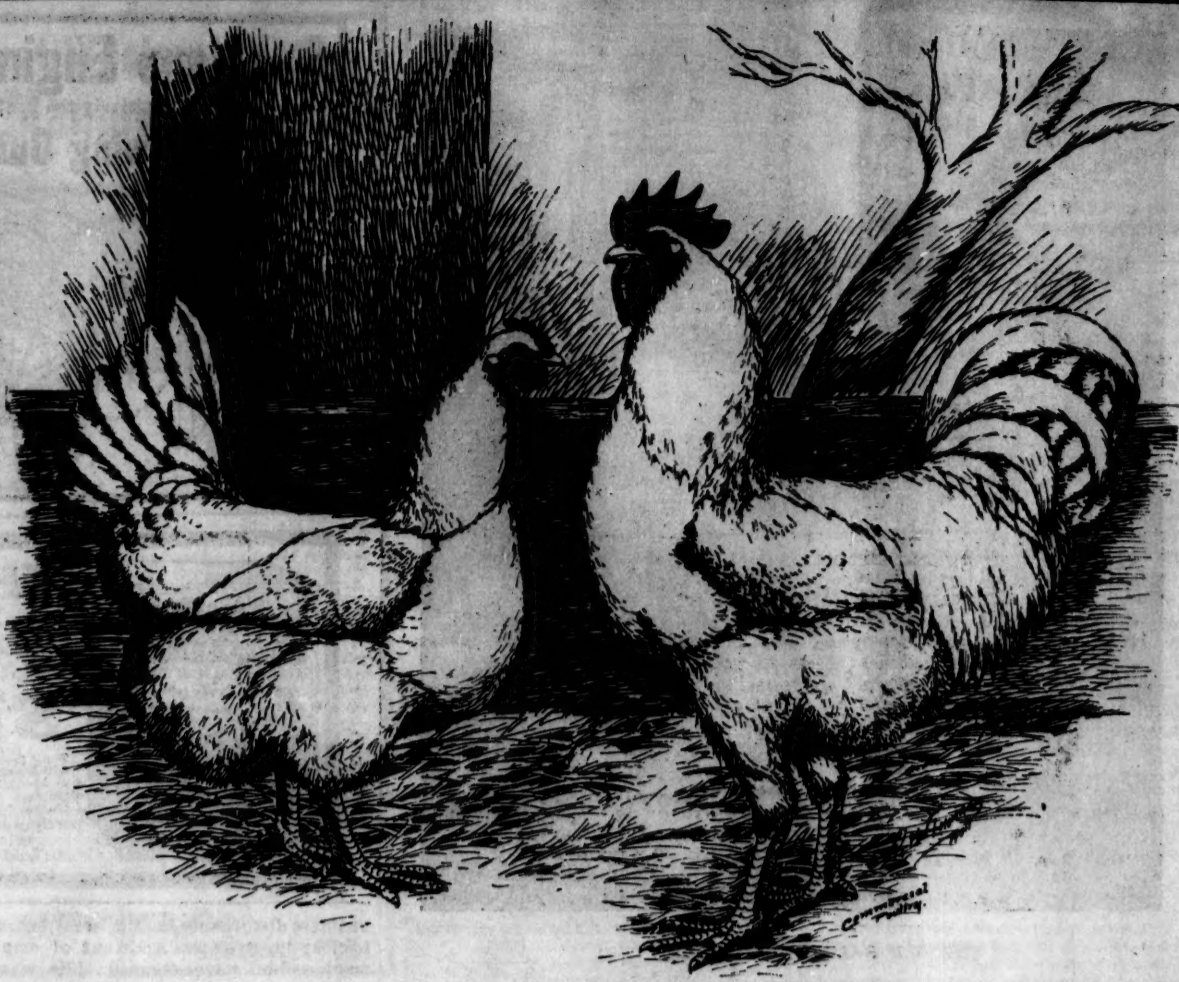
CHARLES H. GALLAGHER, M. D.
Slaterville Springs, N. Y.

Needs of Laying Hens.

In preparing their food rations, corn should have a prominent place. It is a easily digested grain and forms good basis for egg production. I believe that one-third of the food should consist of corn, another third of wheat, and the balance either of meat or green food, such as boiled clover, cabbage, turnips, potatoes, etc. Clover is a healthful stimulant and should be used freely, though it is important to have frequent changes in the diet. Eight or ten per cent of meat should be fed to supply the necessary nitrogen in the balanced ration. Both green feed and meat are necessary to perfect egg production. When they are deficient it will be found that the eggs will not hatch at all or will produce only weakly, spindling chicks.

Poultry not only requires the right kind of food, but also must be sheltered in a good, warm and well-lighted house. If possible in building poultry houses they should be placed on a slope facing the south and have as many glass windows in them as possible in order that the hens may have plenty of light and sunshine. In order to avoid disease the houses must be kept clean and free from vermin. They should be thoroughly whitewashed two or three times per year. The worst pests among poultry are lice and mites, which can be easily gotten rid of by liberal use of Pike's Lice Destroyer. If sprinkled on the floor, nests and roosts it will exterminate chicken lice, which are so fatal to the little chicks. Hens will not lay and neither will poultry fatten when covered with vermin. If a success is to be made in the poultry business the houses and roosts must be kept clean.

It does not pay to raise mongrel stock. No one is justified in wasting time on mongrels. It is the same with poultry as with



PAIR OF WHITE FLUFFS.

From the pens of Dr. C. H. Gallagher. This illustration does not show the fluffiness and beauty of the plumage as it is impossible to do so in a pen sketch.

horses, cattle, sheep or hogs. The most money is to be made with thoroughbreds. It costs no more to raise pure-blooded fowls than mongrels, and if you already have a stock of common poultry you should sell off the roosters and buy full-blooded ones, all of one breed, from your neighbor, and thus gradually improve the stock.

Poultry Active and Firm.

Reported for this paper by S. L. Burr & Co.: "The receipts of fresh-killed poultry, especially from points in New England, have been exceedingly light for the past week, and the outlook is for them to continue that way for some weeks to come, and it looks to us as though we were going to see a very firm, active market on nearly all kinds of poultry for the next month or six weeks and possibly longer, especially for fresh-killed stock. We quote you today's market as very active, fowls from 14 to 16 cents, just according to the size, the larger the size the better the price; selected large, fancy chickens, suitable for roasting, 20 to 22 cents; broiler chickens that average two pounds or less, 20 to 25 cents; old roosters, 11 cents; coarse, staggish chickens are moving rather slowly at about 13 to 15 cents; fancy New England capons would sell from 20 to 25 cents a pound, just according to the size and quality; fancy turkeys very active from 24 to 25 cents; old turkeys, 19 to 20 cents; geese are in better demand than they have been and are moving freely from 12 to 15 cents; ducks from 14 to 16 cents. We look for a firm, active market on all kinds of fresh-killed poultry for some weeks to come."

Dorticultural.

Good Results in Ohio.

A comparison of strawberry varieties at the Ohio Experiment Station varied the largest yield from the Highland. The Haviland and Bubeck came next. These gave yields at eight cents per quart at \$300 to \$400 per acre.

A fruit grower of Tallmadge, O., produced from seven rows of Columbia raspberries, the rows twelve rods long, 100 quarts per row, or thirty-five bushels in all, selling at \$140. Besides these, there were five rows of Cumberland Black Cap, producing six hundred quarts and selling at ten cents per quart.

A well-known raspberry grower near Akron, O., reports picking twenty-four bushels of fine berries from one-eighth of an acre, selling them at \$4 per bushel.

An Ohio cherry orchardist grows chiefly the English Morello and the Montmorency, which he sells at \$3 to \$4 per bushel in Cleveland. They are gathered in peck baskets and packed at once in berry boxes, assorting at the same time. The picking is done about two hours after the picking, to allow the stems to wilt slightly, so as to pack more readily. The pickers are given twenty cents per bushel and pick about eight bushels each per day.

At the recent Ohio horticultural meeting, several growers told of leaving the Damson plum on the trees as late as Dec. 20. It was claimed that these plums, like persimmons, are better after a good freezing and become dry and sweet like prunes. They sell at higher prices later in the season than if marketed at the usual time.

Dull Trade in Apples.

The apple market drags along on a basis somewhat unsatisfactory to all concerned. Prices hold about steady, but there is little real life in the market. The milder weather has been taken advantage of to ship considerable quantities of cellar-stored fruit and the supply is abundant enough to check any tendency to present advance in prices. The proportion of common storage stock to cold-storage apples appears to be large and this class of goods may be expected to come into the market liberally for the next few weeks. If not sold within that time, it will begin to run behind and require severe cutting before it is marketed. There are some extra good storehouses whose owners claim to keep apples much later than this without need of resorting. The ordinary farm cellars are not such good keepers. A rise in the market, however, might occur almost any time as the result of a spell of severe weather which would keep out new shipments and increase the value of whatever happened to be already on hand in the city markets and also bring quantities of fruit out of the cold-storage houses in the large cities. The country shipper who should strike the market just preceding such a time would be fortunate.

Whether the advice given our readers all through the early part of the season to hold their choice, hand-picked apples was justified may be estimated from the comparative state of the markets now and the last part of October. New York quotations Oct. 21, ranged from \$2.35 to \$1.50 for Baldwins, \$1.50 to \$2.50 for Kings, \$1.25 to

\$1.50 for Spys, \$1.25 to \$1.75 for Greenings. At present the range in the same market per barrel is about as follows: Baldwins \$1.75 to \$2.50, Greenings \$2 to \$2.50, Kings \$2.50 to \$4, Spys \$3 to \$3.50.

The future of prices depends on somewhat uncertain conditions, chief of which are the extent of the export trade, which so far has fallen behind that of last year by about one million barrels, and also the extent of the Western demand, which, as expected, has been very large, and should continue to take available stock at fair prices. Prices may or may not go higher. The stock on hand is certainly large, and is probably large enough to prevent any extreme advance. On the whole, those dealers who have been marketing for the past month or two at prevailing prices, have probably acted on the safe side, being sure of a fair price and having the stock off their hands. So far as concerns cellar-stored apples, the stock from now on will depreciate somewhat and require considerable sorting out before being fit to ship, and the shrinkage and extra labor from these sources would to some extent offset a further advance in prices.

The report of the International Apple Shippers dated Jan. 6, gives the total stock in storage in the United States and Canada Jan. 1, 1905, at 3,707,445 barrels, against 3,462,500 barrels for Jan. 1, 1904, showing an increase of 244,945 barrels. These figures show chiefly the apples in storage in large cities and take little account of apples in farm cellars. As far as figures go, they include a large stock on hand, large enough to offset the probable demand. The State credited with the largest amount of storage is New York with 1,338,337 barrels, an amount one hundred thousand barrels more than was reported last year. At most Western storage points the stock is smaller than last year and it is these Western markets which are relied upon to take the surplus of the Eastern States at good prices. Business being excellent in that section, it is supposed that the demand will be good and prices sustained. Boston and vicinity is credited with thirty-four thousand barrels against 33,109 barrels a year ago, and the whole amount stored in Massachusetts is placed at 120,000 barrels against 49,709 barrels last year. New Hampshire, Vermont, Rhode Island and Connecticut are also credited with large amounts, but the figures for the New England States are far from complete, since the stock in farm cellars must be far greater than the amount officially reported in storage.

Special reports from Albion, N. Y., state that about one hundred thousand barrels are stored in that town, which is probably the chief storage center in that State outside of the largest cities.

Indications point to a very large planting of tomatoes in the Mississippi growing district. There is thought already of providing for the surplus by shipping it to the markets of Europe. The last attempt of this kind was made several years ago, but the net returns were much less than could have been obtained in the New York market. It is believed, however, that conditions at that time were unfavorable and the methods of transportation not well understood. Tomatoes generally sold in the English markets are much smaller than the best American product, and if tomatoes could be brought there in good condition they ought to bring high prices.

The Seemster.

All the blunders are not made by the Hibernian servant girl, who is not as numerous as she used to be, to speak colloquially. Her throne is being usurped by Polish and Swedish maidens, who make as many amusing mistakes as their predecessors in the kitchen. A friend of mine has a domestic from the fair land of Thaid who is of Warsaw, who is the author of many original and unlooked-for remarks, while she is grappling with the difficulties of the English language. There was a case of diphtheria in the temporary home that she has chosen for herself under the stars and stripes, and the patient was quarantined, of course, with a nurse. The servant was told of the danger of catching the disease, if she went near the sick person, who was the only daughter of the house and heart of her employers. The maid of all work, however, would venture occasionally to the door of the apartment where the invalid lay, and one day, when the case had reached a stage where it was thought that recovery was doubtful, the Pole stepped timidly at the dividing line between her and the sufferer and said:

"Miss Anna, Miss Anna, I forgive you for all you ever did to me."

Perhaps the speaker thought that this would induce the Recovering Angel to bid out some of the misdeeds recorded in his domestic book. She had been reported for attending church and respecting that also

neglected her household work, and thus she recalled the wrongs which had been heaped upon her as an overzealous Christian.

It was this same maiden who when her young mistress was on the high road to recovery, announced in a loud voice: "The board of Hell is down stairs."

"You tell them to go where they came from," replied the nurse, who was annoyed at being interrupted in the discharge of her duties.

The Board of Health could not feel complimented by its new designation, though often its inspectors are accused of playing the dence in the home where there has been a contagious disease.

In a city not far distant where the new boys are forbidden to enter the railroad station to dispose of their journals, there is a big policeman who keeps them out on the street. Whenever he makes a raid on them when they attempt to play the sneak-in set, they all sing in chorus:

"We don't like our teacher."

As two of these so-called newboys appear to be about forty years of age, the refrain is amusing to the passerby, though annoying to the officer of the law who is about six feet tall. Now if they would only chorus "All policemen have big feet," they would utter words that had lost their sting through long familiarity.

There has been a great deal of discussion about the women who persistently attend the Tucker trial at East Cambridge, and a cynical acquaintance of mine says that they would not invade the courtroom in such large numbers if they had to pay for the privilege of entering therein. I think myself that this is a libel on feminine generosity. The members of the fair sex are economical in the matter of luncheons, but they are always willing to pay liberally for the enjoyment of an entertainment at a playhouse. By the way, if it had been possible to have charged \$2 a seat for admittance to the hall of justice across the Charles river, what a large sum might have been realized toward lessening the expenses attendant on proving the young prisoner's innocence or guilt.

The man who comes into a car on the "L" road with a valise which he hangs against the shins of the sitting passengers may get himself into as bad a scrape some day as that which he inflicts upon his victims. The time will no doubt come when he will be arrested for assault and battery at the instance of some irate individual who has been more shinned against than shinning.

Protection of quail and partridge was the main topic of the speakers at the annual meeting of the Massachusetts Fish and Game Protective Association, Jan. 11, at the Copsey-square Hotel. President William B. Hixman said that an investigation had been made to discover how much of the killing is due to force. He said also that with the game subsiding in spring 100,000 birds have been liberated in fifty different localities.

The fund available under the current appropriation for the estimate of rural tree delivery postal service has been exhausted, and the Postoffice Department expects to discontinue at the end of this week the establishment of new routes during the remainder of the present fiscal year unless an emergency appropriation that has been asked for is provided in Congress.

The attendance at the Massachusetts State Farmers' Meetings has been better than usual, averaging over one hundred for the 114 meetings of the year.

Of the 747 farms which were advertised as abandoned or for sale by the State Board of Agriculture, 261 were sold and 485 withdrawn. Twelve were received from thirty-seven States and twenty foreign countries.

State Highway Commissioner Manning gave an illustrated lecture relative to State roads and highways, before the Worcester, Massachusetts Grange, Monday evening, Jan. 12. Chalmers is one of the last of the Eastern Middlesex towns to establish a grange but it has at last come into line. There are thirty-seven members to start with and it is expected that the number will rapidly increase. The new organization will bear the name of Chalmers Grange. Officers have been nominated as follows: Master, Fred L. Fletcher; Overseer, Wilbur E. Lapham; Lecturer, Mrs. J. F. Parker; Steward, Fred A. Haines; Assistant Steward, Frank Dutton; Chaplain, Abbie M. Ford; Treasurer, H. C. Swenson; Secretary, Mrs. E. T. Adams; Gatekeeper, Charles V. E. Robey; Cere, Mrs. W. E. Lapham; Pomona, Mrs. Lottie Chapman; Flora, Miss Nellie Haines; Lady Assistant Steward, Mrs. F. G. Bliss; Executive Committee, George C. Spaulding, Harry H. Williams, Herman Adams; Installation Committee, E. T. Adams, F. C. Bliss, Miss Sadie L. Cawley.

The strike of coal miners in Germany, although involving 200,000 persons, has so far resulted in no turbulence.

Mrs. Mary A. Rogers, condemned to be hanged on Feb. 3, at Windsor, Vt., has been removed to the death cell.

The Tucker jury at East Cambridge, Mass., Jan. 24, returned a verdict of guilty in the first degree for murder of Miss Mabel Page at Westford, March 21.

The British Columbian immigration act, aimed against the admission of Japanese, has been disallowed by the Dominion Government, on the ground that it is against Imperial interests. The act was passed as an experimental test on all territories. It is probable the Provisional Gov-

ernment will re-enact the legislation at the coming session of the Legislature. It has been disallowed and re-enacted several times in various forms.

Moscow and other labor centres are joining in the great strike movement to which the Socialists and other revolutionary groups. Since the effort to give a revolutionary flag, since the massacre of Sunday, Jan. 22, there have been only a minor collision in St. Petersburg, and so far there has been no violence in Moscow or other cities except Baku calling for harsh measures. The authorities appear satisfied that they have the situation in hand, but they are sparing no precaution calculated to strengthen their grasp of affairs. Many senseless and unfounded rumors are sent out from St. Petersburg and spread with avidity by a sensational press. At first the grand duke had fled the country, then the Czar had retreated on Denmark, and signed a manifesto granting all the strikers' demands; the Soviet-led and depots were destroyed by mutinous sailors from the Black Sea fleet; a mob of twelve thousand was marching on Tsarskoe-Selo as the multitude marched to the Versailles in 1910 and so on up to the limit of the imagination of the correspondent. Russia's efforts to supply her need of fuel and materials in Manchuria is meeting with partial success, in spite of Japanese watchfulness. Four ships have safely reached Vladivostok, presumably with cargoes of coal, like the ships which the Japanese naval patrol already seized. It is, perhaps, this stream of coal cargoes that produced the recent report in Tokio that the Vladivostok fleet is likely to make a new raid. It is more probable that this laying in of coal is in preparation for the Baltic fleet, which must rely on Vladivostok as its base if it arrives in far Eastern waters next spring.

The officers of the Connecticut Dairy Association were elected Jan. 19 as follows: President, H. O. Daniels of Middletown; Vice-president, H. G. Manchester of Winsted; Secretary, J. B. Noble of South Windsor; Treasurer, B. C. Pattison of Torrington; Directors, C. B. Fomeroy, Jr., of Willimantic for Windham County, J. B. Behnke, Jr., of Meriden for New Haven County, G. Warren Davis of Norwich for New London County, J. B. Walker of Windsor Locks for Hartford County.

High Farming with Fertilizers.

It is an inspiration to all lovers of profitable agriculture to read the Mapes pamphlets. Professor Mapes has long exerted a powerful influence in behalf of better agriculture and more profitable farming in the Middle and New England States, and also at the South. His annual pamphlets are always full of meat, "horse sense," and the practical experience of farmers, fruit growers, market gardeners and others who continue to use the Mapes Manures year after year because it pays them to do so.

All this is an instance of the well-known fact that the party or concern which persists in making only goods of the very highest grade will, in time, acquire a trade and reputation that nothing can break down. Acting on this plan, Professor Mapes has constantly utilized all the teachings of science and experience in the preparation and use of the Mapes complete manures. Their basis is genuine pure Peruvian guano and pure animal bone, made soluble and available without objectionable acidity, and all the ammonia is fixed. There is no loss from exposure or in keeping.

Remarkable results in yield, quality and profits obtained by those who use the Mapes Manures most liberally and intelligently are best set forth in the Mapes pamphlets for 1905, copies of which will be sent free to any one. These books set forth the method and results obtained. One truck farmer paid \$15,000 last year for the high grade manure, another market gardener bought \$10,000 worth, and others have got rich by using these fertilizers for years. Fifteen prominent fruit growers each bought an average last year of \$2200 worth of Mapes fruit manure. Some farmers complain that these goods are high-priced, and cannot be bought on as easy terms or long time as some other goods, but this is because Professor Mapes believes in putting the utmost value into his manures.

That the Mapes Manures are worth what they sell for is abundantly demonstrated by the experience of thousands of satisfied farmers. Whether you use fertilizers or not, you will not be benefited by reading the Mapes pamphlets, which are of genuine value as agricultural literature, and which can be obtained free by writing the Mapes Formula and Peruvian Guano Company, 145 Liberty street, New York.

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A Smart Jumper

They are interesting, require much training, yet with all their brilliancy of action are very harmless. Constant attention is necessary. A saddle must be well groomed. Nothing finer for his skin or his coat than Glycerine, a stable blessing. Bath with a sponge. Makes a delightful strengthening rub-down. Supplied by EASTERN DRUG CO., BOSTON.

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the buying of farms by city people is a very noticeable feature in Western real estate markets. Farms that were a part of free public land when their owners died, and which are now valued at an hundred dollars per acre, or less, and even the advanced prices many buyers bid for them good investments and likely to advance still further in salable value because of the good income they return in standard farm crops at present prices. The advance of Western land tends to reverse the position of Eastern farms and farms. Competition with cheap Western land is no longer a terror. Even wheat, the live stock can be raised profitably

Mr. Lodge brought all this out without exerting strenuously to the fact, that Mr. Carr was not in harmony with many of his political associates, who believed themselves to be equally patriotic and equally capable.

It was shown in Mr. Lodge's oration that Senator Hoar was a man who lived up to high ideals, one who would not desert in place, power or financial advancement, and who died a comparatively poor man through his desire to serve his fellow men to the best of his ability.

He was fearless in his advocacy of what he believed to be right, and though he could not win his scorn and satire on an unworthy opponent, he could be tolerant of the mistakes and misapprehensions of an ad-

to doubt but that competent inspection is valuable safeguard. Chief Peters suggests that possibly a number of small towns might be combined and placed under inspection of a veterinarian. This is a plan likely to be used in appointing a nation superintendent of schools for a group of several towns. Unfortunately the farmers of the northeast have become somewhat prejudiced against veterinary officialism over the harsh and arbitrary tuberculosis campaigns which were so ried on in several States a few years ago. The present day in all the States is now very different, and in Massachusetts the relations of the State bureau with the farmers show a very combination of energy, moderation and tact, by which the popular confidence has been restored.

THE BROTHER WHO ENTILED IN TOWN

ought two lots with his wife's money and rented a small but comfortable home. He sought work and generally obtained it at the highest going wages. He was never ill except when ill or when no work was to be had. He was economical in his habits, a devoted husband and father, and a respected citizen. But, active as he would, he was never able to get much more ahead than he had at the beginning. If the waters were too high or too low, the factory shut

There is more in market. Apples of tall port grade from \$1.50 to \$2.50 per barrel, if wanted by those who are able and willing to sort carefully. The apples would grade choice or fancy with all doubtful fruit taken out, and in that case would sell at \$2 to \$2.50. But apples of this grade are not ordinarily received from country shippers, and to get such lots we often have to break apples received in mixed condition.²²

The market in Boston continues rather dull and weak with fancy fruit selling fairly well, but common lots tending to run slightly below the range of quotations.

Strawberries are selling slowly at unchanged prices. Oranges and lemons are a little lower. Florida strawberries have, and are weakening at about 5 cents per

LEE'S EGG MAKER

is a wonderful producer of eggs. It makes digestion, makes your fowls and chickens healthy, strong and profitable. Turns the food into eggs instead of fat. It is 14 in. high, portable, cheap. 100 lbs. mail \$9.00. Write now, the best designed, best selling, best goods manufactured by Wm. LEE & Co., Omaha.

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THE STEPHEN HOYT'S SONS CO.,
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The Workbox.
A CROCHETED SWEATER.
(Slipper Stitch.)

One pound of fourfold Bear brand zephyr German wool, a bone hook to correspond, about No. 2.

Chain 175 stitches, and on the chain make 1 row of single crochet. This row should be 37 inches long, or enough to extend from the belt at the back up to the highest point of the right shoulder and down to the belt in front.

2d row—Skip first stitch and work to other end, taking up the back of the stitch to form the proper rib. Work in this way for 25 rows, always omitting the first and last stitches on each row. The last row will end at the front. Turn, skip row, turn, skip first stitch, and work to other end, skipping the last stitch. Make 8 short stitches at the first stitch, and also skipping the last stitch when the row ends at the bottom, then 8 rows more, skipping the first stitch only on those rows which begin at the waist line. The last row should contain 36 stitches, and is 37 inches long. Turn it against the lower back end of the last long row, and join them with a row of single crochet worked from the wrong side of the sweater, thus completing the foundation chain, and on the other side of it work a row of single crochet, beginning in 103d stitch from the end. This is the top point of the front. Work to lower edge of front, make 2 single in the last stitch.

Second row of front, 2 single in first stitch, work to within 3 stitches of top end of last row.

3d row—Skip first 2 stitches, work to lower edge, making 2 single in the last stitch.

4th row—Make 2 single in first stitch, work to within 2 stitches of the end of last row.

5th row—Skip first 6 stitches, work to lower end, increasing there as usual. On this row work back and forth 7 times more, always increasing at the lower edge and finishing at the top end without increasing or decreasing. The last row should be 184 inches long. Fasten off. Go to the belt end of the back of the foundation chain and begin work there, working 66 stitches along the other side of foundation chain. This is the first short row of the back. On it crochet back and forth until there are 20 short rows of the back. The last row will end at the belt. Drop the loop temporarily from the needle, fasten another ball of wool at the upper end of last row, chain 107 and fasten off. Again take the dropped loop on the needle, work along row and along the chain for the first long shoulder row. From there on the directions for the first shoulder and under-arm portion may be repeated, and also for the short rows of the second front.

When completed make 10 rows of single crochet down each front, always taking up the stitch double, to give a flat-border effect. Work a row of single around the waist, narrowing sufficiently to bring the fronts in quite close; then make a second row, narrowing to bring the entire belt down to the proper size. Crochet 12 more rows without decreasing, then fasten off. These rows are all to be taken up double. Ten little straps now are made and placed up and down on the belt at regular intervals. Chain 14, or enough to reach from the top to the bottom of the belt, then make 1 row of single crochet down each side of the chain, and fasten off. Sew the straps to the belt, top and bottom. Make a collar to match the belt, having it 14 rows deep, and matching the fullness of the front and the first row. Fasten 8 straps like those on the belt across the collar.

Sleeve—Chain 80 and on the chain make 79 single, giving a length of 16 inches for the under arm seam. The row ends at the armhole. Make 26 rows in all, working in rib as with the body of the garment. On each row increase 1 stitch at the wrist end, and on each row that begins at the armhole increase 1 in first stitch. The twenty-sixth row will end wrist.

27th row—Increase 1 in first stitch, work 64 stitches in all along the row, make 1 slip stitch in next stitch, and turn. Skip the slip stitch, then work back to lower edge, increasing 1 in last stitch, as usual. These short rows are introduced to form the lower part of the sleeve. Make 2 long rows as before, then make a short row containing 51 single crochet and 1 slip stitch, turn, and work to lower edge again. Again make 2 long rows.

Centre of sleeve now reached, reverse the direction for the second half, decreasing when instructed to increase. Turn the last row against the first and crochet them together. Make a row of single crochet around the wrist, gathering the fullness of the sleeve beneath it, then make a cuff to match the collar and arrange 4 little straps over it.

New Use for Coffee.

Ever since the Abyssinians discovered the use of the coffee bean, it has served as an important article of commerce. Since the fifteenth century it has been used as a beverage, and in our day new uses have been discovered. When one desires to know whether the coming day will be fair or cloudy, one has only to drop a few lumps of sugar into the breakfast cup of coffee. Should the sugar settle at the bottom and the little bubbles that are formed remain quiet in the centre of the cup, a bright and sunny day may be expected; however, should the bubbles gather slowly in the centre and move in clusters to the side of the cup, this barometer predicts cloudy or showery weather for the day.

As a fumigant, too, coffee is valuable as has been proven by various tests made by Prof. M. I. Epstein. He says: "No matter what the disagreeable odor in the room may be, the coffee not only drives it out, but absorbs it, decomposes it, one might say, and replaces it with a healthy odor which is not disagreeable to even the most sensitive." To fumigate a room, take a quantity of the coffee beans and crush them, then allow them to burn. Not only will this destroy all impure odors, but the odor of the burning coffee itself will disappear, leaving the room with a pure and wholesome atmosphere.—What to Eat.

Cure of the Double Chin.

The first signs of a double chin may be noted in the looking-glass. Look at yourself in profile, holding your head naturally, and count your chins. If you have more than one you are in danger of developing a deformity. If you have two full chins, with signs of a third, you have reached the danger mark where beauty ends and ugliness begins.

Women who are subject to headaches usually have the very double chin. The neck is held in one position and there is no such thing as exercising the muscles.

Therefore the superfluous flesh accumulates.

The woman with a double chin who wishes to regain the lines of beauty has a hard task before her, but she can work out her own salvation. She must begin by loosening her neckbands and work with her throat exposed.

Her first task is that of massage. She must massage with the reduction movement. The strokes of her hand must be vigorous and downward. They must be heavy and quick.

The reduction massage is carried on with the palm of the hand, which is barely moistened with borated cold cream. This has a drying property.

To make it take an ounce of cold cream and work into it a teaspoon of borax powder. Let it harden and use it for the massage, but do not use very much. Place just enough in the palm of the hand to keep it moist. More will fatten the neck.

Now try this massage movement. Strike the double chin with the palm of the hand, giving swift, hard strokes downward. If you find you cannot do it yourself, get someone to do it for you. Strike hard and do not be afraid of hurting the flesh.

The second movement is with the left hand. Massage vigorously from left to right, giving the chin a dozen hard blows where it is fattest. Now repeat this with the right hand, striking from right to left. You will find that you have made the flesh redder and softer than it was.

It is now time to rest. Take the neck movements.

These are four in number and you must take them with vigor as well as with discretion. They consist in bending the head back; in throwing it far forward; in bending it to the right until it almost touches the shoulder, and in bending it to the left until your ear almost touches your left shoulder.

Then come the twisting motions. The head is twisted to the right and then to the left. Twist as far as you can, but do not sprain your neck.

When you were a child you constantly turned your head this way and that way. And, until you were eighteen and wore long dresses and came out in society, you had full use of the neck and throat muscles. But then came the high neck, the stiff collar and the metallic bands, and you lost the freedom of your neck and throat.

Your little girl, if you will observe her, never accumulates a double chin. No matter how stout she may be, her chin is single and well rounded. And the reason for this is not very far to discover.

Watch her a few minutes and you will see. Notice how freely she turns her head. See how continually she moves her chin this way and that way. She looks behind her without turning her shoulders, but simply by a motion of the head. She keeps up all day a wonderful neck practice.

Now, you, on the other hand seldom turn your head. If you want to look behind you it is necessary for you to turn your shoulders.

The natural neck should be long and slender. It should be smallest around the middle, or just where one buttons one's collar, tapering slightly toward the head and toward the shoulders. The chin should be round and firm, and there should not be more than one chin. It should not be crooked or prominent, and it should certainly not be fat.

The crooked chin is another story. It comes from missing teeth, which in time will cause the mouth to draw to one side. Then the chin grows crooked, until the face is three cornered instead of oval.

Women who wear low-necked gowns usually have perfect throats. The reason is plain. They spend a greater part of the time with the throat exposed, and it has a chance to be exercised and to keep its shape.

In the morning such a woman wears a negligee that is neckless. In the afternoon she puts on a neckless dinner gown, and if she goes to ball or opera she dresses in a low-necked gown. Her throat is exposed almost all the time. Only for a few hours in the middle of the day does she wear the tailor-made gown with its high neck or the choking reception dress.

There is a loud protest against these choking gowns for any time of day, and not a few women are wearing the Dutch neck, which is finished without the very high stock and which permits of the loose flying bow, or the little silk ruffle, or something trivial in the way of neckwear or the lace shawl. There are ways of letting your throat breathe without being unconventional in dress, and women are studying them out.

The woman who feels a double chin coming must learn to carry her head up. This is difficult. She must lift her chin and keep it lifted.

At first her neck will ache, and she will feel as though she were going through the world star gazing. She will have an awkward, even uncomfortable feeling, as though she were holding her head far too high.

But there is never any danger of carrying your head too high. The minute you look down, the minute you let your chin sink on your breast, that minute your chin grows double again. Keep your head up. That is one injunction to the woman who feels herself creeping along into her double chin days.

There are bandages which are said to assist in the cure of the double chin. If you want to make such a compress, out a heavy piece of cloth to fit your chin. Pass the piece of cloth under the chin and tie it on top of the head. Cut two slits for the ears.

This will make a compress which will keep the flesh from accumulating. It should be worn only at night. During the day exercise the chin and keep the fat away by natural methods.

Fat-forming foods have something to do with the formation of a double chin. Candy makes the chin grow double. So does excessive water drinking.

Sewing or sitting with the head bent down is sure to result in a double chin.

Indigestion Due to Imperfect Mastication.

The most important step in the process of digestion is mastication, says Dr. D. H. Kress, of the chewing of the food, because it is the only part of the digestive process over which man exercises entire control, the only part over which control is needed. If this part is well done, and the food properly prepared for the organs which receive it from the mouth, they will not experience any difficulty in carrying the digestive process farther, or in doing their part in the work. Digestive disturbances in the stomach or intestines are nearly always due to improper preparation of food in the mouth.

The starch in food is digested by the saliva. Chewing stimulates the flow of saliva. At the same time that the food is

thoroughly divided by mastication, it is saturated with this fluid, but the quantity mingled with it depends upon thorough mastication.

The digestion of the starch started in the mouth continues for thirty or forty minutes after it reaches the stomach. As the starch surrounding the gluten or vegetable albumin is digested the way is prepared for the gastric juice to digest or dissolve the albumin. Therefore, a well-masticated food, on digestion, called attention to the fact that the mere act of chewing also stimulates the secretion of the gastric juice.

He discovered that as soon as the food entered the mouth and the process of chewing began, the stomach made preparation for its reception by pouring out its fluid. There is a direct telegraphic communication between the mouth and the stomach, so the more thoroughly the food is masticated, the more abundant will be the flow of the stomach fluids. Difficulty in the digestion of albumin is not always due to inability of the stomach to digest, but may be due to lack of stomach fluid, resulting from improper mastication as to the starch surrounding the albumin not being dissolved, owing to insufficiency of saliva.

It is well known that the saliva itself acts as a gastric stimulant. Consequently, the more saliva mingled with the food, the more stomach fluid will be secreted, and the more thorough will be the digestion of the albumin. The quantity of the saliva mingled with the food, however, depends upon how thoroughly the food has been masticated. Therefore, too much stress cannot be laid upon the necessity of thorough mastication, since both starch and albumin digestion are so greatly influenced by it.—Health.

Cure of the Mouth in Sickness.

In illness where sores and mucous accumulate rapidly, and where the tongue and lips are parched and stiff, attention is needed every hour; the mouth should be kept moist and the same treatment carried out through the night as during the day. Boric acid solution, liguor, lemon juice, glycerine and distilled water, all are refreshing, and often the tissues; where the lips are chapped or fissured appear, a lubricant of cold cream or sterilized vaseline should be applied. Where the gums are inflamed or sore, and bleed readily, a few drops of tincture of myrrh added to pure water will help to harden them. Small squares of old linen or soft gauze should be used instead of a brush where one is ill or weak. These should be immediately burned after use.

Rats for the Hair.

"I suppose a hairdresser would say I was an idiot if he heard—but I really believe wearing a rat has made my hair grow!" exclaimed a charming little New Yorker, one day last week.

"Of course, such a thing is opposed to every theory of hair hygiene—it took some courage, even to confide in you—but, still, it's my experience. (By the way, have you ever noticed how many things and conditions and people that are theoretically all wrong, are quite the reverse practically?)"

"Every beauty specialist and every beauty book invariably tells you that rats are the worst things a woman can stick on her head. Not only do they heat the head, but they make the hair fall out, thinning it, weakening it, and so fading it—in short, playing the mischief with it generally. That's what everyone who knows says."

"Now my hair was falling out so badly, I felt every time I combed it as if tomorrow would surely see me bald. That saying of Scripture about the hairs of your head being all numbered was coming literally true in my case."

"So I bought a rat. All this time, you must remember, I had been doing my hair, massaging my head and giving it special treatment of the most careful kind, but without result, until I bought that absurd rat made of some other woman's hair and it tightly down on my unfeeling forehead."

"And would you believe me—that of course you won't—it wasn't a fortnight before the new hair began to sprout on my temples like potatoes from the hill, and its kept on sprouting ever since. To be sure, I comb my front hair a lot, that being, in my experience, far more beneficial than the hard brushing which most women give their locks; but, then, I have always done that."

"It must be my rat. If my rat doesn't make my hair grow, at least it permits it to grow, which amounts to the same thing."

The habit of going to bed with one's hair "up" or pinned to the head in some makeshift style is as bad as can be for the hair.

One of the first principles of successful hair culture is perfect ventilation of the scalp. Women can wear a rat all day and not feel it, but to wear it all day and all night is rather more than the ordinary head of hair will stand. Keeping the hair up for long stretches of time—two or three days, for example—tires the head and hair as much as it would tire the body to keep on one's clothes. It is said that standing all day in harness wears on a horse almost as much as being overworked. Apply the same reasoning to the scalp.

To go to sleep with pins or combs pressing into the scalp is hair suicide, besides being exceedingly uncomfortable. If the hair is to be waved and padded with rats and pinned in a heavy mass, tight down upon the head all day, it certainly deserves a complete rest during the hours when the rest of the body is being relaxed and recreated.

Waving the hair is another fashionable folly that is responsible for much of the thinning hair of which the middle-aged woman complains.

How strange it is that women should have given the body so completely to the whims and fancies of the fashion that they are in such favor! They don't do half the mischief the hot iron does. It is the heat that dries the natural oils all out of the hair, contracts the glands which nourish the hair, and sears the roots. Women have put up their hair in curl papers for generations without injuring it in the least.—N. Y. Tribune.

Red Onions.

Red onions are an excellent diuretic, and the white ones are recommended, eaten raw, as a remedy for insomnia. They are tonic and nutritious. A soup made from onions is regarded by the French as an excellent restorative to the debility of the digestive organs. We might go through the entire list and find each vegetable possessing its special mission of cure, and it will be plain to every housekeeper that a vegetable diet should be heartily adopted at this period of the year, and will prove of great advantage to the health of the family. With vegetables, as with everything else, much depends upon the cooking and the care and preparation beforehand. Washing in several waters is absolutely necessary to prepare nearly all kinds of green vegetables.

For the table, and great care must be given in examining spinach, lettuce, greens and cauliflower, as very often minute insects are lurking in or under the leaves of these. It will be found a good plan to wash them in weak salt and water, after which they should be put in ice water for a few minutes, to prevent their becoming tough and wilted.

Some Ways of Using Apples.

The necessity of fruit, all the year round, as part of the daily diet, is generally acknowledged. Among fruits the apple is given the first place. Eaten raw, there is no better stimulant for a sluggish liver, and the liver is so important in the scheme of living as the ten commandments. Be diligent and be a villain—one is the natural sequence of the other. Eat apples, and you will be both happy and good—you can't possibly help it. Think of Eve as the exception that proved the rule. A lover of the delicious sphere, biting into the spicy heart of a fine one, sees a very brilliant light lining to the cloud his Snakebite cast over Paradise, at all events.

Without apples—one shudders to think of the howling waste! With apples—one can answer satisfactorily at any season, the vexing old commandment—"what shall we have to eat?"

Apples fried in butter or pork fat are nice for breakfast, or with a roast of pork for dinner.

Red ones of a size, scooped out neatly, make pretty cups for a salad. These apples may be filled with a mixture of cold, chopped meat and bread crumbs, seasoned to taste, soothed with melted butter, and baked.

Tart apples, combined with celery and walnuts make a salad fit for the gods, and beside which their ambrosia would be insignificant.

The very nicest way to bake them is to select the sweet ones, core them and fill with a mixture of sugar, butter and chopped nuts, flavored with cinnamon. Pour a little water around and bake carefully. To make "porcupine apples," just stick them full of shredded and blanched almonds.

The "apple Kuchen" of our German sisters—"well, you never tasted anything better. Try this recipe:

Mix a good tablespoonful of butter into two cups of flour, in which you have sifted two teaspoons of baking powder and a teaspoonful of salt. Beat well one egg, and fill up the cup with milk. Grease a large, shallow pan, and spread the dough about half an inch thick; have pared, cored and quartered apples ready, and press them into the dough in close, even rows. Sprinkle well with sugar and cinnamon, and bake in a moderate oven half an hour. This is excellent for the little folks, and good hot or cold.

If you are looking for an Indian apple pudding, let your quest end right here. Take one-half of a cup of molasses, one quart of milk, one teaspoonful of salt, three soaked cups of pared and sliced apples, to which you will add a quarter of a teaspoonful of ginger and cinnamon.

Put the milk in the double boiler, pour it slowly on the meal. Cook half an hour in the boiler, stirring often. Now add the other ingredients; pour into a deep, well greased pudding dish and bake slowly. Eat with cream or maple syrup.

Apples are delicious stewed in a rich syrup and when cold covered with a meringue, sprinkled with nuts and slightly browned. G-laine, previously dissolved, may be added to the syrup while still warm. Turn into a ring mold. At serving time fill the centre with sweetened whipped cream, with or without nuts.

These jellied apples should be served cold. Evaporated apples stewed are improved by adding raisins in the proportion of half a cup of raisins to a half pound of apples. Flavor with lemon.

A pie not like that his mother used to make, and perhaps not even to his way of thinking, an improvement, is built as follows:

Line the pie-plate with the best crust you can make and fill with pared apples, cut in eighths. Sweeten well and dredge with cinnamon and flour. Pour over all one-half cup of rich cream, or the same amount of made custard. Top off Hubby's dinner with a quarter section of this pie, and see how quickly the wherewithal for your next meal is forthcoming. Bake with a top crust, or heap with meringue, whipped cream, as you prefer.—What to Eat.

A Use for Old Newspapers.

Here is a hint that the writer got from the head clerk of a big hotel at a popular Indiana health resort. We know the germs that lurk in dust, and how disagreeable, as well as unhealthy it is to inhale it while sweeping. Now the way that the carpet sweepers at this resort keep the dust down while wielding the broom, is to wet newspapers, wring them out slightly, and tearing them into small pieces, scatter them all over the surface they are going to sweep. The little dampening brightens the carpets without injuring them in the least, and the moist paper effectively keeps down the dust, or at least the greater portion of it, by catching it on itself. The paper is then burnt, which is the quickest and neatest way of getting rid of it. Where brass-carpeted floors have become somewhat dingy, the water in which the paper is wet might have a little turpentine added to it, as it has a refreshing and brightening effect, and has a tendency to keep the carpet free of insects and moths.

One way to prevent the dust from entering the throat and lungs while sweeping, is to tie a small sponge over the mouth and nose. A person can breathe all right through the porous sponge, and it takes up the dust which would otherwise be inhaled.—What to Eat.

Domestic Hints.

SPINACH SALAD.

Everyone knows that spinach is twice as good the second time it is heated, but not everyone knows that it is delicious eaten cold. A spinach salad is described in a new book of receipts, "The Salads," by May E. Southworth. Take cold boiled spinach and season with butter, pepper, salt and lemon juice, and press into shallow cups. Put these on ice over night, if possible, and serve serving, mellow out little raw taste places in the centre of each, and fill with mayonnaise. Garnish the individual salad plates with watercress and egg rings.

POTTED POTATOES.

When nearly baked, cut a small piece from each end of the potatoes, scoop out the inside, and season with butter, pepper and salt. B-roll the skin with this, allowing the filling to complete the form of the potato. Dot in a hot oven just long enough for the outside part to become well browned, then serve.

OSTER SHORTCAKE.

Make a rich, light baking-powder biscuit dough and bake in layer cake tin. Split and butter each end of the biscuit, and fill with the strained butter taken from a quart of oysters. Rub two tablespoons of flour, and mix into it two tablespoons of sugar, and mix into it cups of oyster milk. Cook and eat until it thickens; add a tablespoonful of butter to the oyster liquor.

to taste with salt and cayenne, and let it set. Add the oysters and cook until the eggs curl. Then lay the oysters on the layers of buttered shortcake, add the liquor to the sauce, blend thoroughly and pour over the oysters; then add another layer of the shortcake. Sprinkle with a little minced parsley and serve very hot. This is delicious.

DRIPED-APPLE CAKE.

Soak two cups of dried apples and when tender add one cup of raisins, one cup of molasses, one cup of sugar, a little cinnamon and cloves. Boil these in a syrup. When cool add one cup of milk, one cup of butter, two eggs and two liberal cups of flour carefully sifted two or three times. A teaspoonful of soda should also be added, either sifted with the flour or dissolved in the milk. Bake for two hours. This cake keeps some time and improves with age.

NICE WAY TO COOK PARSNIPS.

Wash three parsnips and put them in boiling salted water. Allow them to boil for half an hour. If large, three-quarters of an hour will be necessary. When cooked remove the skin and cut them in slices three-quarters of an inch thick and fry in hot drippings. Sprinkle with a little pepper and serve very hot. Another method is to mash them with wooden spoons and mix them with a large teaspoonful of butter, a tablespoonful of milk or cream and a little pepper and salt. Stir the vegetables over the fire till hot, pile them high in a dish and serve very hot; or, after being boiled and mashed, mix with a dessertspoonful of flour, a teaspoonful of butter, a teaspoonful of milk and salt and pepper to taste; roll the parsnips into a round cake with a little flour and fry in hot dripping.

POKE GUMBO.

Put into small dice two pounds lean pork. (In these recipes, where the pork is stewed or baked in tomatoes or water salt pork may be used, provided it is well freshened.) Fry the pork a pale brown, add two sliced onions, and when these are brown add three bell peppers, sliced, and two cups of tomatoes, with two teaspoonfuls of salt. Let boil gently, stirring frequently, or 1 1/2 hours. Peel and cut small one pint of young, tender okra pods and add. Cover again and boil half an hour longer. Cook in a lined steppan, as this will discolour the okra. With a wooden spoon, stir the mixture, and serve. Corn may be used in place of okra if the latter is disliked. The corn should be cut from the cobs and added half an hour before dinner time.

Hints to Housekeepers.

To prevent milk curdling in oyster soup, first boil the oyster liquor and skim it thoroughly, then add the milk to it with the desired thickening, butter and flour rubbed together. Watch it carefully, and the moment it bubbles add the oysters, stirring constantly and carefully with a wooden spoon, until seeping point is again reached. Take it from the fire and add the seasoning.

An authority declares that the blackest stains on brass will yield to oxalic acid and a chamomile. The acid should be used with the utmost caution, of course, and the bottle, if any acid is left, placed absolutely out of reach of irresponsible members of the family.

A pint of hot water, just as hot as can be taken, sipping very slowly, or before each meal and on going to bed will put a disordered stomach in pretty good working condition in a short time, and if persisted in will surprise any one who tries it, the benefit will be so marked.

In ironing handkerchiefs it is useful to remember that the middle should be ironed first; to iron the edge first causes the middle to swell out like a balloon, and makes it difficult to iron satisfactorily. Test the iron carefully before using its piece of rag should be at hand for this purpose.

To prevent rust in a tin bread box, each time it is cleaned stand it over the fire for just an instant until the tin is quite hot; in this way it will keep for years without rusting. If the bread is put in the box before all the moisture has evaporated, and the box closed, this will cause rust. See that the bread cools without being wrapped, so that the moisture will evaporate quickly and thoroughly. Put it in the box, allowing the lid to remain open for at least one hour longer. If the box is closed too quickly, the bread still contains heat and moisture, it may cause the bread to mold.

A new discovery is announced by a Dr. Metchnikoff, and is being studied by chemists and scientific men in several countries. Buttermilk, it is asserted, is a marvelous remedy against the microbes of old age, and the constant use of it under given conditions will go far towards retarding the approach of senility.

When it is possible to have a choice in the matter, the largest and best room in the second story should be given up to the sick person. In summer the coolest should be selected; in winter the brightest and most sunny. If there is a standing basin in it the stopper should be put in and that and the overflow holes covered with plaster of paris. The plumbing may be perfect, but the other hand it may not, and sewer gas is so dangerous an enemy to admit even the possibility of its presence into a room where a life-and-death conflict is to be waged. This risk should never be run for the sake of saving a little trouble to the nurse.

The hot foot bath should not be allowed to become old fashioned as a remedy for a cold, especially a cold in the head. It must be properly given to be effective. The patient's body should be well covered; the receptacle for the water should be deep and preferably narrow, for the higher the water reaches up the calves of the legs the better. A heating teaspoonful of mustard should be added, and the feet should go into water as hot as can be borne, fresh hot water being slowly added as that in the bath cools. The whole process should last twenty minutes to half an hour, and during this time a glass of hot water or lemonade should be slowly sipped. When the feet are removed from the water five minutes' attention is needed from a second person, as it is most important that the feet should be quickly dried, and the patient immediately covered up very warm, preferably with a hot bottle to the feet, in order that the profuse perspiration, which is the principal result to be desired, should not be checked. If this process is faithfully carried out a cold will generally be much relieved by next morning.

The wax from dripping candles can be removed from table linen by a generous application of alcohol.

Fashion Notes.

The sailor hats shown were wide, with rolled-up brims. One in white straw was trimmed in a wide albatross bow of white lustrous and black velvet, the bow fastened in the centre with a big black buckle.

The shop windows show a number of marine hats, mostly big little turbans. These are popular for theatre hats, and, indeed, are appropriate for dressy occasions in the coldest weather. A striking little model was a toque with a point-front, made of grey box plaited rosettes of white tulle, crown and brim alike covered with the rosettes. The trimming placed a little to one side, was white owl's head with bright green eyes, and a pair of white wings carried around to the back of the turban.

The new, or at least the recent, form of hat pin in the shape of a large spray, will be found valuable for keeping the hat tilted at the proper angle. These pins are not intended to be thrust through the body of the hat, but are fastened under the back of the hat, and into the hair coil.

The immense popularity of lingerie waists has led into the market many beautiful embroidered waists, so that it is now possible for a woman of moderate means to wear the daintiest of blouses at half or one-quarter the cost of the first imported hand-made waists. Handkerchiefs are exquisitely embroidered given the effect of lace, and whether it is done by machinery or not, at \$2.50 a yard the lace is by no means cheap. But most people can afford to buy enough for a shirtwaist front. In the cutting, collar and cuff bands will be forthcoming, and the lace is easily matched in plain goods for the rest of the pattern—subsidary yard by yard and by the yard. Linen crash is cheaper yet, seventy-five cents and \$1 a yard buying a good quality in open rings or flower designs of broderie Anglaise.

All of these will make beautiful shirtwaists. For shirtwaist suits they will come in for decorative purposes, the embroidered lining trimming the waist and forming bands and panels for the skirts.

The new foulards are in the shops, as well as a number of soft silks for shirtwaist suits. There is nothing particularly novel in their designs. Calicoe tulle and shepherds' plaid, these in plain checks and shepherds' plaid are unequalled for usefulness and style. Oriental silks pour into American markets in unusual abundance this year. Harpatis are established favorites, and pongee will probably never go out. There are several Oriental silks which are guaranteed to be absolutely waterproof, and even perspiration proof. A black harpatis, thus warranted. Another silk called Japal is caught at instant with water, and is being exploited this year for the same qualities. These waterproof silks were worn last summer and should have proved themselves by this time.

The merchants seem to expect this to be a silk year, yet we are advised that there will be a perfect stampede towards the many handsome chokers that are being imported or manufactured on this side. It is said that conservative merchants who rarely order far in advance are packing large orders for mohair, for fear there will be a shortage in the supply.

What a craze for the purple shades seems to have taken possession of the fashion world! Purple, from the palest orchard mauve and orchid tones to the richest, deepest plum color, is seen everywhere. The color is proverbially trying, yet when it happens to be becoming, nothing is more charming. An afternoon gown in mauve velvet was made, with a skirt in wide panels separated with panels of fine plaitings. Around the foot of the skirt was a deep band of velvet of a little darker shade of mauve. The same velvet made the high bodice girde and the waist. The waist was simply cut, and was draped from under the arms to the narrow waist-coat of deep cream lace. Little rosettes and bands of velvet were fastened to bodice over the waistcoat. The sleeves were full to the elbow and had deep ruffles of cream lace.

A dinner gown, to be worn by a young woman, was of the palest mauve chiffon. The skirt was very full, and had a foot trimming of three ruffles. At the knees the fullness was caught at instant with water, and is being exploited this year for the same qualities. These waterproof silks were worn last summer and should have proved themselves by this time.

The waist was low, and the round dress was trimmed with ruffles, the lower two pointing sharply downward to meet the very high draped bodice girde, also of chiffon. Ruffles trimmed the tops of the sleeves, and also finished them at the elbow.

In no other fabric is purple or any of its shades quite as beautiful as in velvet. The rich color and the rich fabric exactly suit each other. An evening gown of orchard mauve was seen at the opera recently. It is disagreeable to have to say that the gown attracted much attention for its remarkable degree of décolleté than for its real beauty, but aside from this one drawback it was an exquisite gown. The long skirt opened over a petticoat of mauve gauze with applications of deep cream lace and many gold spangles. The waist was the merest drapery of velvet with a lace front. A narrow line of sable outlined the décolleté and extended in a double line down the waist and on either side of the lace petticoat. A narrow line of lace and spangles answered for shoulder straps and any straps of velvet felt below these on the arm.—N. Y. Evening Post.

Popular Editions of New Novels.

1. TRUTH DEXTER. By Sidney McCall. 720 thousand. With frontispiece. 1mo. Cloth, 75 cents.

That this novel is as far as the commonplace as champagne is superior to soda is evident from the very first page. From the outset there is a brilliant, clear, and unobscured line of character. This is a novel that is a masterpiece of character.—Philadelphia Telegraph.

2. FROM KINGDOM TO COLONY. By Mary Devaney. With frontispiece by Henry Sandham. 1mo. Cloth, 75 cents.

A story of the quiet old town of Marblehead in the early days of the Revolution. With a little history, the story is a

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